

QUINTA DE CHOCAPALHA

MAR DE LISBOA WHITE 2017

TECHNICAL NOTE

LABEL: MAR DE LISBOA WHITE
REGION: Lisboa
TYPE: White Wine
VINTAGE: 2017
GRAPES: 70% Arinto | 30% Verdelho
SOIL: Clay- Calcareous
EXPOSITION: South- North
VINEYARDS: 8-26 years old, bilateral cord

VINIFICATION: The fermentation occurred separately during 25 days in stainless steel vats, and the wine stayed in contact with the lees for 4 months after which it was made the blend and it was bottled.

TASTING NOTE: Intense bright colour, very fresh and aromatic nose with citric and tropical fruit notes. On the palate it is fresh, with fine intensity.

ANALITICAL NOTES:
Alcohol – 12,5% vol.
Total Acidity – 6,2 g/L (tartaric acid)
Volatile Acidity – 0,27 g/L (acetic acid)
pH – 3,27
Total Sugar – < 1,5 g/L

WINEMAKER: Sandra Tavares da Silva

